		Departme	ent of Pul	olic He	alth a	nd Social S	ervices		
		D	ivision o	Envi	ronme	ntai Heaith		١.	2
		Food Es					Report	Page 1	of
INSPECTION RSN Regular	TYPE GRADE	INSPECTION	12017		ABLISH	MENT NAME	. For bifts		
Follow-up	46	TIME IN	TIME OUT	DEC	184170 1 44	V DED			
Complaint	RATING	1:05 pm		,	Pat	terson	Retail Group,	LTD	
Investigation	_ ^	SANITARY PER		LOC	ATION	(Address) Lo	15047-1-2 NOW,	1088 W.	
Other:	$\neg$ $A$	17000	7778		frans	e corp o	a space 127 Milro,	Mail: D.	ededo 64
	HMENT TYPE		ELEPHONE	No.	of Risk I	Factor/Intervent	ion Violations	RISK	CATEGORY
	ail						ntervention Violations	0	
		THE RESERVE OF THE PARTY OF THE			Secretary bearing the second	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	IEALTH INTERVEN		
IN = In compliance	Circle design OUT = Not in complia	ated compliance (IN, OUT ince : N/O = Not observed	, N/O, N/A) fo N/A ≃ Not a	r each nu bolicable	mbered i COS ≂	tem. Mark "X" in Corrected on-site	appropriate box for COS and/or R. during inspection R = Repeat viols	etion PTS =	Demerit pointe
Compliance Stat	tus		cos	R PTS	Con	pliance Status	B		OS R PT
10		present, demonstrates	1 7		10		tentially Hazardous Food (T		
1 N OUT	knowledge, and p			6			Proper cooking time and tempera Proper reheating procedures for I		6
	Employ	yee Health			18	IN OUT (NA) NA	Proper cooling time and temperat		6
2 IN (OUT) 3 IN) OUT		areness; policy present orting, restriction & exclus	ion	6		IN OUT (N/A) N/A	Proper hot holding temperatures		6
3 (17 001		enic Practices	ion	10			Proper cold holding temperatures  Proper date marking and disposit		6
4 N OUT N/A	Proper eating, tas	sting, drinking, beteinut, or		6			Consumer Advisory		
5 (R) OUT NA	lobacco use	n eyes, nose, and mouth					Consulter Advisory		
3 IM OUT TOX		amination by Hands		6	22	IN OUT (N/A)	Consumer Advisory provided for a	raw or	6
6 N OUT NA	N/O Hands clean and	property washed		6			undercooked foods		
7 ( OUT (NA)	N/U I	stact with ready-to-eat food e method properly follower		6	1000		Highly Susceptible Popular		
		shing facilities supplied &		1	23	IN OUT (N/A)	Pasteurized foods used; prohibite offered	d foods not	6
8 (N) OUT	accessible			6			Chemical		
9 N OUT		red Source m approved source		1 6	24	IN OUT NA	Food additives: approved and pro	perly used	6
10 IN OUT WA		proper temperature		6		A	Toxic substances properly identifi-	ed stored	-
11 IN) OUT		dition, safe, and unadulter		6	25	м оит	used	50, 515.00,	6
12 IN OUT (NA)	N/O Required records	available: shellstock tags,		6		Cor	formance with Approved Pr	Contract of the last of the la	
	The state of the s	m Contamination			26	IN OUT (N/A)	Compliance with variance, special process, and HACCP plan	lized	6
13 IN OUT N/A	Food separated a		X	6		Risk factors a	re improper practices or procedures	identified as t	the most
14 IN OUT (N/A)		aces cleaned & sanitized of returned, previously		6		prevalent contri	buting factors of foodborne illness of	or injury. Public	c Health
15 (N) OUT		ned, and unsafe food		6			re control measures to prevent food	bome illness o	r injury
						CTICES			
Mark "X" in bo	Good Retail Practi ox: If numbered item is n	ices are preventative mea: of in compliance and/or if (	sures to contro COS and/or R	of the intr	oduction (	of pathogens, che	micals, and physical objects into for inspection R =Repeat violation	ods. PTS =Deme	arit nointe
Compliance State	US		COS	PTS	Com	pliance Status		C	OS R PTS
27 Pasteur	Safe Foor	d and Water		11	40	la voca di	Proper Use of Utensils		
			++	-	40		sils: properly stored quipment and linens; properly stored	d. dried.	1
		$\perp$		2 41 handled			1		
29 Variano	e obtained for specialize	ed processing methods		1	1 42 Single-use/single-service articles: properly stored, used 43 Gloves used properly			red, used	1
30 Proper	cooling methods used; a		TT	1	45		Utensiis, Equipment and Ver	nding	1 1
tempera	ature control od property cooked for h				44	Food and n	onfood-contact surfaces cleanable,		1
				1 1	8		constructed, and used ng facilities: installed, maintained, u	used: test	
	ed thawing methods use		$\perp$	1	45	strips			1
33 Thermo	meter provided and acc	urate entification		1	46	Nonfood-co	entact surfaces clean Physical Facilities		1 1
34 Food pr	operly tabeled; original o	container		11	47	Hot & cold	water available, adequate pressure		2
Prevention of Food Contamination					48 Plumbing installed; proper backflow devices			2	
35 Insects, rodents, and animals not present Contamination prevented during food peparation, storage &			A .	2	49 Sewage and wastewater properly disposed			2	
display			"	1	50	Toilet facilit	ies: properly constructed, supplied,	& cleaned	2
37 Personal cleanliness				1	51		Garbage/refuse properly disposed; facilities maintained		
38 Wiping cloths: properly used and stored 39 Washing fruits and vegetables				1	52 Physical facilities Installed, maintained, and clean			1 1	
		d the above violation	(s), and	-	53	Adequate V	entilation and lighting; designated a Documents and Placard	The same of the sa	1 11
I am awar	e of the corrective	measures that shall			54	Sanitary Pe	rmit, Health Certificates valid and p		2
Person in Charge (P GEORGE	rint and Sign)	Luran	w.	Acres 100	2.4	Da	ite: 8/3/1/7		
DEH Inspector (Prin	t and Sign)	6 44 -11	C					IO Follo	w-up,Date_
Derie		EPHO-IL	National Company of the Company of t	-	Name and Address of the Owner, where the Owner, which is the Own	THE RESERVE AND ADDRESS OF THE PARTY.	llow-up (Circle one): (YES) N	NO Pollo	10/2017
Rev: 08.27.	15	> w	itte: DPHSS/DE	1/1	ow: Food	Establishment	1700 de 1800 d	8.5	0 - 43
		Marine Park		4					

Depart			Ith and Social Services nmental Health					
Food		ment	Inspection Report	Page (	2 of 2			
ESTABLISHMENT NAME		LOCAT	TON (Address) LA COURTER AUWILL	Place to a				
Chocolate For Gifts		Marine Girl of Source 127 hicron Mall. No holy						
INSPECTION DATE SANITARY PERM	17 NO. 2778	IFERMIL HOLDER .						
		IPE O	BSERVATIONS		A 31 11 11 11 11 11 11 11 11 11 11 11 11			
Item/Location	Temperatur		Item/Location	Tomp	erature (° F)			
	Tomporata		TIGHT EGGENOT	Temp	erature (° r)			
	<del>                                     </del>							
					L.			
			,					
					CORRECT			
ITEM NO. OBSERV	ATIONS A	ND CC	DRRECTIVE ACTIONS		BY DATE			
Violations cited in this report must be con	rected within	the tim	ne frames indicated, or as stated in S	ections 8-4	105.11 and			
	···		ım Food Code.					
A regular inspec	tion h	ins	conducted on this	day				
A regular inspec	Violati	SAS	were observed					
# 2 Employer health po	olice n	ot o	provided.		19/0/201			
anologoe health po	Mily shall	1 be	provided to ensure f	oud/ eq	wighest			
is not containsted			provided to ensure f	/				
Newton Class Lave	-A							
Brilfed pic on	16:5 1	Ches	Lian					
155 ved "A" pluca					-			
153 ved "A" pluca	477 100.	030	11					
			The state of the s					
		· · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·					
			<del></del>					
Based on the inspection leday, the items listed above identify	violations which s	hall be cor	rrected by the date specified by the Department. Fai	ure to comply n	nay result in			
the immediate suspension of the Sanitary Permit or downgrad submitted to the Director within the period of time established	e. If seeking to ap	peal the re	sult of any notice or inspection findings, a written re	equest for hearing	ng must be			
Person ir Charge (Print and Gign)	_		D	ite;				
Defi Inspector Print and Sign)	PATTER		8/3/	117,				
Blion 1 + clul EPHUI		Jerun	- Garcin Gillass	8/31/	2017			
Rev: 08.27.15	hite: DPHSS/DEH	Yellow	: Food Establishment	7 1				